

## **Texas Toast**                      *Lunch Day 6*

**Preheat oven to 350 degrees F.**

**Baking Time 10 – 15 minutes or until slightly golden**

### **Ingredients:**

Texas Toast Sliced Bread

Shedd's Spread Country Crock Garlic Spread

Garlic Powder

Garlic Pasta Sprinkle

### **Instructions:**

1. Each slice of Texas Toast Bread
2. Spread the Shedd's Spread Country Crock Garlic Spread like you would butter.
3. Sprinkle the garlic powder on top to taste.
4. Sprinkle the Garlic Pasta Sprinkle on top to taste.
5. Place on cookie sheet in preheated oven of 350 degrees F. for 10 - 15 minutes of until slightly golden.
6. Cut each slice diagonally.

**Makes 17 servings for each loaf of Texas Toast Sliced Bread**

## **Crab Filling for Crab Croissant Sandwich**    *Day 6*

### **Ingredients:**

2 pkgs. (2.5 lbs each) frozen Imitation Crab

3 cups Mayonnaise

4 stalks thinly sliced Celery

3 Cups sliced black olives

18 Croissants

### **Instructions:**

1. Thaw imitation crab overnight in refrigerator.
2. Break up thawed imitation crab.
3. Moisten thawed imitation crab with mayonnaise.
4. Add celery and olives.
5. Mix well.
6. Slice Croissants
7. Fill with crab filling.

**Makes 18 Crab Croissant Sandwiches**

## ***Day 6 (Continued)***

### **Emerald Isle Salad    *Supper Day 6***

#### **Ingredients:**

1 cup Lime Jell-O  
1 pint boiling water (2 cups)  
1 (20 ounce cans) crushed pineapple undrained  
2 tbsp lemon juice  
¼ cup sugar  
3 cups mini marshmallows  
2 cups cottage cheese  
2 cups whipped cream  
½ tsp. salt

#### **Instructions:**

1. Dissolve Lime Jell-O in boiling water.
2. Add sugar, marshmallows, pineapple, lemon juice, salt, and cottage cheese. Chill.
3. Fold in whipped cream.
4. Pour into a 13" X 9" pan and chill. Cut into 2" X 2" squares and dish up.

**Makes 16 - 20 servings**

